

12. A laminated crust dough comprising:

Sub C1
B2
a multi-layered dough lamination incorporating a plurality of margarine layers distributed between layers of a proofed dough product, said lamination formed by forming the dough product into a sheet, extruding a margarine layer thereon, and manipulating the sheet and margarine to produce a folded dough having a plurality of margarine layers distributed between layers of the dough product.

Please add the following new claims:

Sub C2
13. The laminated crust dough of claim 12 wherein said sheet and margarine are manipulated by folding said sheet over said margarine layer to form a fatted dough, stretching said fatted dough into a fatted sheet using a first stretching means including a series of rollers applied to said fatted dough, distributing said fatted sheet onto a conveyor using a first piling means to overlap said fatted sheet on said conveyor; and reforming said fatted sheet to a predetermined thickness.

B2
14. The laminated crust dough of claim 13 further comprising a plurality of punctured openings formed in said crust dough.

Sub C3
15. The laminated crust dough of claim 14 wherein said crust is formed into pizza shapes and baked in an oven.

16. The laminated crust dough of claim 14 wherein said dough product further comprises approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

17. A laminated crust dough comprising
a plurality of dough layers and a plurality of margarine layers distributed between
layers of dough by

proofing a dough sheet;

extruding a margarine layer onto said dough sheet;

folding said sheet over said margarine layer to form a fatted dough;

stretching said fatted dough into a fatted sheet using a first stretching
means, said first stretching means including a series of rollers applied
to said fatted dough;

distributing said fatted sheet onto a conveyor using a first piling means
to overlap said fatted sheet on said conveyor; and

reforming said fatted sheet to a predetermined thickness;

wherein said folding, stretching, distributing and reforming steps
produce a folded dough having a plurality of margarine layers distributed
between layers of dough.

18. The crust dough of claim 17 wherein the step of reforming said fatted
sheet to a predetermined thickness further comprises:

stretching said fatted sheet using a second stretching means, said second

stretching means including a series of rollers;

distributing said fatted sheet onto a conveyor using a second piling

means to overlap said fatted sheet on said conveyor; and

rolling said fatted sheet to a predetermined thickness using a plurality of second rolling means.

Bo 19. The crust dough of claim 17 wherein said first stretching means further comprises a series of rollers that are mounted for rotation over a conveyor.

20. The crust dough of claim 17 wherein said dough product further comprises approximately 60 percent flour, 1.25 percent margarine and 32 percent water.

REMARKS

I. PROVISIONAL ELECTION

The Examiner has indicated that a provisional election was made with traverse during a telephone conversation with Examiner Tran on November 1, 2000. The Examiner is correct in that the undersigned did provisionally elect to proceed with prosecution of the invention of Group II, drawn to the product of pending claim 12. Applicant will proceed on this basis without further traverse.